



PY Foods

PY Foods prides itself on ensuring its customers receive only the highest quality and most exquisite spices sourced from all corners of the world. Their objective is to enhance the natural flavor and aroma of the spices, thus providing an exceptional cooking experience.

PY Foods offers an extensive range of blended spices that cater to diverse tastes, be it spicy or savory. Experience the difference PY Foods can make to your culinary creations by trying their products today.





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About Us

As an Indian origin who immigrated to a new country faced daily challenges in finding Indian ingredients for home cooking. Luckily, PY Foods was born in 2022 out of a young man's absolute need to enjoy cuisines from his home country while being away from home.

Mr. Nithish Raju, the founder of PY Foods, was inspired by his necessity to cook authentic Indian food for himself and create a home away from home. He started thinking about PY foods and his magic blended spice recipes worldwide. In 2022, Mr. Nithishfounded agroup of professional shaving a widerange of knowledge of more than years in the FMCG food industry and channelized his enterprising spirit to set up a small manufacturing plant in Banashankari, India. Soon, he found out that the potential and need for spices were massive in India as well as across the world and moved to the larger manufacturing unit. What formed as an unassuming trial to lovingly blend origin soon expanded into a melting jar of savors and cultures that are now a part of PY foods. It's great to see how one person's passion for food can lead to such a wonderful venture that brings joy to many people's lives.

Company History

Established with a vision to redefine the culinary landscape, PY Foods Masala embarked on its flavorful journey in 2023. Founded by passionate individuals deeply rooted in the love for spices, our story began with a simple yet profound goal – to bring the authentic taste of India to kitchens worldwide.

Nithish Raju launched first 3 products after testing in the market with a live counter of kabab - chicken kabab, chicken masala and pepper kabab.







PY Foods started with a small unit in Banashankari later with a bigger unit in Kumbalgodu to meet the growing demands.

2022

Later **PY Foods** introduced blended spices like bisibelebath, rasam and sambar along with chilli powder, coriander powder and turmeric powder.

Also, **PY Foods** re-launched chicken kabab and chicken masala with a newer look.



2023

Our Infrastructure





What we stand for???



Trusted Brand

Here at PY Foods, we stay true to our name provides India with a huge, yet the growing range of premium & carefully selected spices from around the globe.

Quality Raw Material

We consider including several key factors while procuring quality raw materials such as Purity. Source Supplier Reputation.Analytical Testing, Quality Concern. Regulatory Adherence

Hygienic Production

A high level of safety measures is maintained by PY Foods during production and distribution. Each staff member is provided with gloves, masks while working, also every corner of the facility are cleaned intensively on a daily basis. Even at the point of delivery, the organisation ensures safe deliverof PY products to the consumers.



Why Choose PY Foods???

Quality Ingredients: We source only the inestingredients from trusted suppliers, ensuring that each PY Foods masala is a harmonious blend of freshness and authenticity.

Artisanal Blends: Our master blenders meticulously craft each masala, combining traditional techniques with modern precision to achieve a perfect balance of flavors and aromas.

Purity Guaranteed: PY Foods masalas are free from artificial colors, preservatives, and additives. We believe in providing you with pure, unadulterated spices for an unmatchable taste experience.

Choose **PY Foods** for an unparalleled culinary journey. Join countless satisfied customers who have made us their preferred choice for premium masalas. Elevate your cooking experience with the authentic flavors and quality that only.

PY Foods can deliver.

Taste the difference. Choose **PY Foods** – where passion meets perfection in every spice blend.

How We Work Crafting Excellence in Every Spice

At **PY Foods**, our journey is not just about spices; it's a meticulous blend of tradition, innovation, and a relentless commitment to quality. We take pride in the art of crafting exquisite masalas that resonate with the rich culinary heritage of our customers. Passion for Quality, Tradition Meets Innovation, Craftsmanship in Every Batch, Commitment to Sustainability, Customer-Centric Philosophy & Team Harmony.

In essence, at **PY Foods**, our commitment to excellence, tradition, innovation, sustainability, and customer satisfaction defines how we work. We invite you to savor the difference that our passion-infused masalas bring to your table, making every meal a celebration of flavors.



Our Food Products



Explore Our Range

PY Chilli Powder PY Turmeric Powder PY Coriander Powder PY Sambar Powder PY Rasam Powder

> PY Bisibele Bath Masala PY Chicken Kabab Powder PY Chicken Masala PY Pepper Kabab Powder

Visit our website (www.py-foods.com) for a collection of mouth-watering masalas. From traditional family favorites to innovative culinary creations, we inspire you to experiment and savor the richness of Indian flavors.

amazon

Available on Amazon

Follow Us On © f © © pymasala

Connect with Us:

Follow us on social media for updates, recipes, and a community of food enthusiasts who share their PY Foods culinary experiences. Your journey to extraordinary flavors begins with PY Foods where every meal is a celebration of taste!

PY Foods - Redefining the Art of Seasoning, One Dish at a Time.



















Meet Our Customers















Customer Satisfaction

"I am absolutely thrilled to share my experience with Kabab Powder! As someone who loves to experiment with flavors in the kitchen, this product has been a game-changer for me. The convenience of having a perfectly balanced blend of spices ready to go has saved me so much time and effort. The aroma alone is enough to make your taste buds dance with anticipation. The blend is a harmonious marriage of spices that beautifully complements a variety of meats. Whether I'm grilling, baking, or pan-frying, adding Kabab Powder takes my dishes to a whole new level. What's truly remarkable is how versatile this powder is. Not only is it fantastic for traditional kababs, but I've also used it to season vegetables, tofu, and even in marinades for seafood. The depth of flavor it adds is unparalleled, and I can always count on consistent results. I've tried many spice blends in the past, but Kabab Powder has earned a permanent spot in my pantry. It has transformed my cooking, making it more exciting and flavorful than ever. If you're a food enthusiast who values convenience without compromising on taste, I wholeheartedly recommend giving Kabab Powder a try. Your taste buds will thank you!"



Irecently tried the PY spices and I was pleasantly surprised by the rich and earthy flavor they added to my dishes. Especially the chicken pepper spice truly elevated the flavour of my chicken dishes. The bold and zesty kick of black pepper was beautifully balanced with other herbs and spices. I have also tried their chicken kabab and a variety of other spices and they were a game changer for my cooking adventures. Highly recommended.



We have tried PY spices, those spices will give fresh flavor and good taste to all my dishes, especially chicken kabab, chicken pepper masala and Bisibele bath powder will give different taste. Because these species our dishes are getting good taste with good flavor.

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CONTACT US

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